

Title (en)

METHOD FOR PRODUCING CURD CHEESE OF A PREDETERMINED VISCOSITY

Title (de)

VERFAHREN ZUR HERSTELLUNG VON QUARK MIT EINER VORGEGEBENEN VISKOSITÄT

Title (fr)

PROCÉDÉ DE PRODUCTION DE CAILLEBOTTE D'UNE VISCOSITÉ PRÉDÉTERMINÉE

Publication

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Application

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Priority

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Abstract (en)

[origin: EP3673741A1] For producing curd cheese, batches of fresh skimmed milk are used as raw material and their protein content is determined each time. The milk is pasteurized, cooled and acidified using lactic acid bacteria so as to produce curds. The acidified milk is then thermized at a temperature of at least 56°C, killing off the lactic acid bacteria and denaturing the serum proteins, contributing to the consistency and stability of the curd cheese. The curd cheese is separated by means of a centrifuge from the whey. Here, the flow rate of the thermized milk is determined as a function of the protein content of the milk so as to obtain the desired protein content in the curd cheese. For obtaining curd cheese having a constant viscosity, it was found that the protein content in the curd cheese was not to be kept constant, but needed to be increased exponentially as a function of the protein content of the milk.

IPC 8 full level

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